ABOUT YOUR NEW RANGE

Congratulations on your choice of this range. As you use your new range, we know you will appreciate the many features that provide excellent performance, ease of cleaning, convenience and dependability.

New features have dramatically changed today's cooking appliances and the way we cook. It is therefore very important to understand how your new electric range operates BEFORE you use it for the first time.

In this Owner's Guide, you will find a wealth of information regarding all aspects of your range. By following the instructions carefully, you will be able to fully enjoy and properly maintain your new range.

Should you have any questions about using your new electric range, please write to us at this address:

MAYTAG CUSTOMER SERVICE
240 Edwards Street, S.E.
Cleveland, TN 37311

Be sure to include the model and serial numbers of your range. For your convenience, we have provided space below to record this information.

IMPORTANT INFORMATION

For future reference we suggest you retain this manual after recording the information in the spaces provided. This information can be found on the rating data plate located on the range front frame around the storage drawer. Open the storage drawer to see the rating plate. For drop-in models, the rating data plate is located on the left side of the side panel. Open the oven door to see the rating plate.

MODEL NUMBER:

_____

SERIAL NUMBER:

_____

DATE OF PURCHASE:

_____

IMPORTANT: Retain the proof of purchase documents for warranty service.

DEALER FROM WHOM PURCHASED:

_____

ADDRESS: _____

CITY: _____

PHONE: _____

AUTHORIZED SERVICE CONTRACTOR:

_____

ADDRESS: _____

CITY: _____

PHONE: _____

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

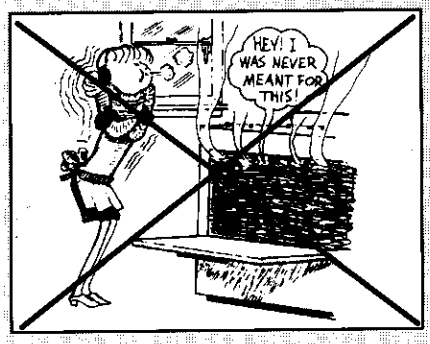
The following instructions are based on safety considerations and must be strictly followed to eliminate the potential risks of fire, electric shock, or personal injury.

Proper installation – Be sure your appliance is properly installed and grounded by a qualified technician.

Care should be given to location of appliance – Be sure floor covering under appliance, walls adjacent to appliance, cabinetry adjacent to appliance, and other materials adjacent to appliance can withstand prolonged heat. This is a heavy appliance and can settle into soft floor coverings such as cushioned vinyl. Use care when moving range on this type of floor covering.

After appliance is installed – Be certain all packing materials are removed from the appliance before operating the unit. If appliance is installed near a window, take steps to prevent curtains from blowing over surface elements creating a fire hazard.

Never use your appliance for warming or heating the room.



Storage above range – To eliminate the hazard of reaching over hot surface elements, cabinet storage should not be provided directly above a unit. If provided, storage should be limited to infrequently used items that can be safely stored in an area subjected to heat. Temperatures may be unsafe for some items such as volatile liquids, cleaners, or aerosol sprays. If cabinet storage is provided, installation of a range hood that projects at least 5-inches beyond the bottom of the cabinet will reduce the hazards associated with such storage.

Wear proper apparel – Loose-fitting or hanging garments should never be worn while using the appliance.

User servicing – Do not repair or replace any part of the appliance unless specifically recommended in the Owner's Guide. All other servicing should be referred to a qualified technician. Always disconnect unit or cut-off power to unit before any servicing.

Storage in, on or near appliance – Do not store or use gasoline or other flammable materials, vapors and liquids in the oven, near surface units or in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion. Do not use cooktop or oven as a storage area for food or cooking utensils.

Use only dry potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloths.

Use proper pan size – This appliance is equipped with one or more surface elements of different sizes. Select utensils having flat bottoms large enough to cover the surface element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.

Never leave surface units unattended at high heat settings – Boilovers cause smoking and greasy spillovers may ignite.

To prevent damage to range – Never operate a surface unit without a pan in place and never allow a pan to boil dry.

Make sure drip bowls are in place – Absence of these bowls during cooking may subject wiring or components underneath to damage.

Protective liners – Do not use aluminum foil liners to line surface unit drip bowls or oven bottom, except as suggested in the Owner's Guide. Improper installation of these liners may result in a risk of electric shock, or fire.

Glazed cooking utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.

(continued next page)

IMPORTANT SAFETY INSTRUCTIONS (continued)

Utensil handles should be turned inward and not extend over adjacent surface units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface elements.

Do not soak removable heating elements – Heating elements should never be immersed in water. Immersing element in water would damage insulating material inside element.

Use care when opening door – Let hot air or steam escape before removing or replacing food.

Do not heat unopened food containers – Build-up of pressure may cause container to burst and result in injury.

Keep oven vent ducts unobstructed – The vent is located at the right rear element for coil cooktops or at the base of the backguard for the smoothtop cooktop. Blockage of vent prevents proper oven air circulation and will affect oven performance. Avoid touching oven vent area while oven is on and for several minutes after oven has been turned off. Some parts of the vent and surrounding area become hot enough to cause burns.

Placement of oven racks – Always place oven racks in desired location while oven is cool. If rack must be moved while hot, use care to avoid contact of potholder with oven element.

Do not cover oven racks, the oven bottom or any other part of the oven with aluminum foil – This will cause overheating of the oven. Use aluminum foil only as directed in this manual.

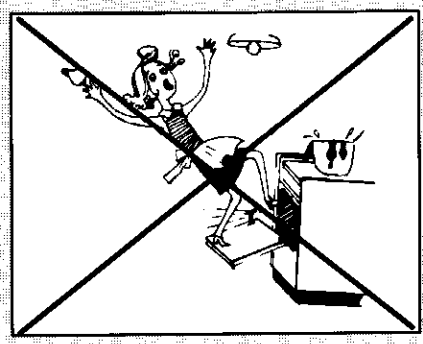
Clean ventilating hoods frequently – Grease should not be allowed to accumulate on hood or filter. When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame.

Deep fat fryers – Use extreme caution when moving the grease kettle or disposing of hot grease.

Do not touch surface elements or oven elements, areas near elements or interior surfaces of oven – Elements may be hot even though they are dark in color. Areas near surface elements and interior surfaces of oven may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements, areas near elements, or interior surfaces of oven until they have had sufficient time to cool. Among these areas are the cooktop, surfaces facing the cooktop, oven vent opening and surfaces near this opening, oven door, and oven window. Also, do not allow aluminum foil, meat probes or any other metal object, other than a utensil on a surface element, to contact heating elements.

Smoothtop cooktop – Do not cook on broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately. Clean cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

Oven door – Do not place excessive weight on an open oven door or stand on an open oven door as, in some cases, it could cause the range to tip over, breakage of the door, or serious injury.



Anti-tip bracket warning:
To reduce the risk of tipping of the appliance from unusual usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti-tip device. To check if device is installed properly: Use a flashlight and look underneath range to see that one of the rear leveling legs is engaged in the bracket slot. When removing appliance for cleaning, be sure anti-tip device is engaged when range is replaced. The anti-tip device secures the rear leveling leg to the floor, when properly engaged.

(continued next page)

IMPORTANT SAFETY INSTRUCTIONS (continued)

Circuit breaker or fuse – Locate and mark breaker or fuse. Never replace a blown fuse or reset a breaker until you know what has caused the problem. Always replace a blown fuse with one of the correct amperage, do not use a substitute.

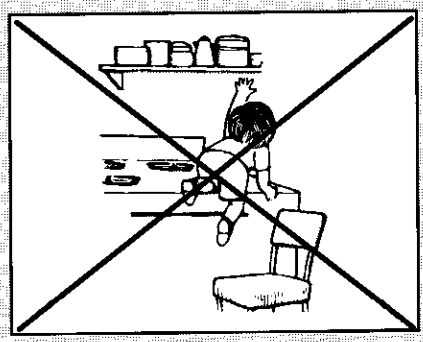
Control knobs – Turn off control at the completion of a cooking operation.

Self-cleaning oven – Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Do not use oven cleaners or oven liner protective coating of any kind in or around any part of the self-clean oven. Clean only parts listed in this manual. Before self-cleaning the oven, remove broiler pan, oven racks, and other utensils. Slide-in and drop-in models: Listen for a fan. A fan noise should be heard during a cleaning cycle. If not, cancel clean cycle and call a qualified technician before self-cleaning again.

CAUTION: DO NOT LEAVE FOOD OR COOKING UTENSILS, ETC., IN OVEN DURING THE SELF-CLEANING MODE OF OPERATION.

ATTENTION: NE LAISSER AUCUN ALIMENT, USTENSILE DE CUISINE, ETC., DANS LE FOUR DURANT LE CYCLE D'AUTONETTOYAGE.

Do not leave children alone – Children should not be left alone or unattended in an area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance. CAUTION: Do not store items of interest to children in cabinets above an appliance or on the backguard of a range.



Children climbing on the appliance to reach items could be seriously injured. Children must be taught that the appliance and utensils in or on it can be hot. Children should be taught that an appliance is not a toy. They should not be allowed to play with controls or other parts of the unit.

IN CASE OF FIRE:

1. Turn off appliance and ventilating hood.
2. Use dry chemical or foam-type extinguisher or baking soda to smother fire or flame. Never use water on a grease fire.
3. If fire is in oven, smother by closing oven door.
4. If fire is in a pan on the surface unit, cover pan.

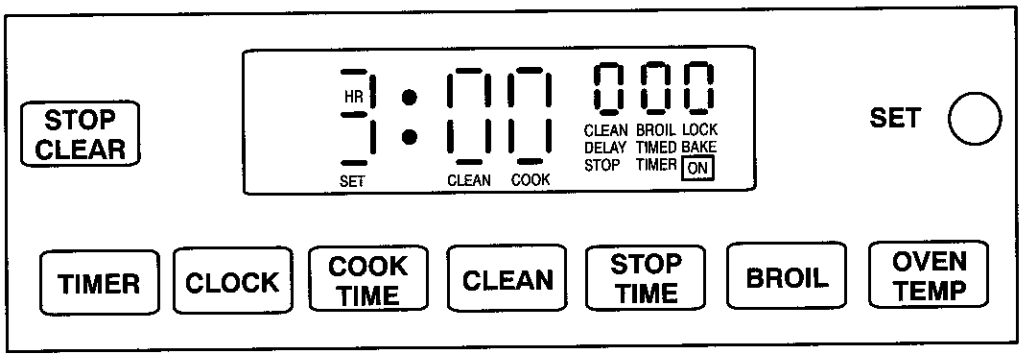
This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use eyelid covers for the surface units, stove top grills, or add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

Prepared food warning – Follow food manufacturer's instructions. If a plastic frozen food container and/or its film cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

Important safety notice and warning: The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that when the appliance is engaged in the self-clean cycle there may be some low-level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the appliance to the outdoors during the self-clean cycle.

CLOCK AND OVEN CONTROL



(Note: All indicator words are displayed to show their location. Function pads on some models are round. Round pads will operate as described in this manual.)

STOP/CLEAR

Press this pad to cancel all programming except the Clock and Timer.

TIMER

1. Press TIMER.
2. Turn SET knob to desired time.

TIMER can be set from 1 minute (0HR:01) up to 9 hours and 50 minutes (9 HR:50).

The timing operation will start automatically. Colons will flash in the display to indicate a timing operation. One long continuous beep signals the end of the timing operation and "End" briefly appears in the display. The time of day will automatically reappear in the display. The TIMER does not control the oven.

To cancel: Press TIMER and hold for 3 seconds. Time of day will reappear after a slight delay.

CLOCK

1. Press CLOCK.
2. Turn SET knob until display shows correct time of day.

When power is first supplied to oven or if there has been a power failure, the display will flash. Follow above instructions to set clock. Clock time cannot be changed when oven is set for a cook or self-clean operation. Cancel operation to set clock.

Press CLOCK to recall time of day when another function is displayed.

CLEAN

1. Press CLEAN.
2. Close and lock oven door.
3. Oven will automatically clean for 3 hours. Select 2 or 4 hours by turning SET knob.

"door" will appear in display until the door is properly locked. See pages 16 and 17 for additional information.

COOK TIME/STOP TIME

To begin cooking immediately:

1. Press COOK TIME. Enter desired cooking time by turning the SET knob.
2. Press OVEN TEMP. Enter oven temperature with SET knob.

To delay the start of cooking:

1. Press COOK TIME. Enter cooking time with SET knob.
2. Press STOP TIME. Enter the time you wish the oven to turn off with SET knob.
3. Press OVEN TEMP. Enter oven temperature with SET knob.

The oven will automatically turn on and off at the preset times. 3 beeps will signal the end of cooking. "End" will appear in the display and continuous beeps will prompt you to remove the food from the oven.

Press STOP/CLEAR to cancel end-of-cooking beeps.

See pages 10 and 11 for additional information.

SET KNOB

Turn this knob in either direction to enter time or temperature. This knob is also used to select HI or Lo broil.

OVEN TEMP

1. Press OVEN TEMP.
2. Turn SET knob until desired oven temperature appears in the display.

See pages 9 to 13 for additional information on baking and roasting.

BROIL

1. Press BROIL.
2. Turn SET knob clockwise to select HI broil or counter clockwise to select Lo broil.

See page 14 for additional information.

ADDITIONAL INFORMATION

A beep sounds each time a pad is pressed.

If a fault code (example: F 2) is displayed and beeps sound, press STOP/CLEAR. If fault code continues, see page 20.

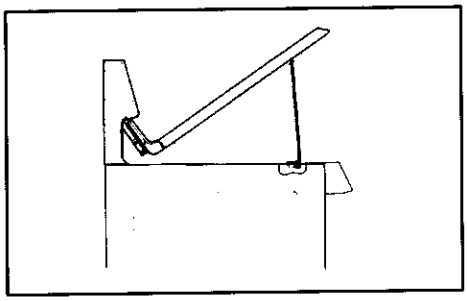
COIL COOKTOP

Cooktop

Freestanding ranges with a coil-type cooktop will feature an "upswept" cooktop.

(NOTE: The cooktop on a slide-in or drop-in range does NOT lift up. The cooktop on a Canadian freestanding range does NOT lift up.)

To raise the "upswept" cooktop: When cool, grasp the front edge of the cooktop and gently lift up until the two support rods at the front of the cooktop snap into place.

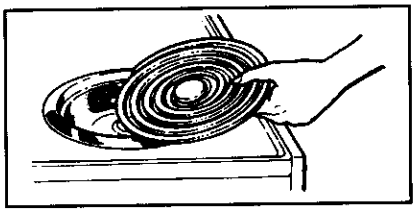


To lower the top: Hold the front edge of the cooktop and carefully push back on each support rod to release the notched support. Then gently lower the top into place. The support rods will slide into the range frame.

Surface Elements

- Surface elements are self-cleaning.
- Do not immerse elements in water.
- When an element is turned on, it will cycle on and off to maintain the heat setting.
- To prevent damage to the range, NEVER operate surface element without a pan in place and NEVER allow a pan to boil dry.

To remove: When cool, raise element and carefully pull out and away from the receptacle.



To replace: Insert the terminals on the element into the receptacle. Gently lift up on outer edge of element (opposite terminal-side of element) while inserting terminals into receptacle. Gently press down on outer edge of element until element sits level on drip bowl.

Be sure drip bowl and chrome trim ring, if equipped, are properly installed. Notch on trim ring should be centered over the screw securing the receptacle to the maintop. If trim ring is not installed properly and rests on this screw, the trim ring and drip bowl will "rock".

Indicator Lights

Ranges are equipped with two indicator lights which glow when a surface element is on. The indicator light will remain on until the element is turned off. After a cooking operation, be sure the element and indicator light are off.

Drip Bowls

- Be sure drip bowls, located under each element, are in place.
- Absence of these bowls during cooking may subject wiring or component parts underneath the cooktop to damage.
- To prevent risk of electric shock or fire, do not line drip bowls with aluminum foil.

Your range will be equipped with either chrome plated steel drip bowls or porcelain coated steel drip bowls.

Chrome drip bowls will turn blue or gold over time or if overheated. This type of discoloration is permanent and will not affect cooking performance.

To protect the chrome or porcelain finish, avoid using high settings for long periods of time. Reduce to a lower setting once food begins cooking. Do not use oversized cookware. Pan should not extend more than 2 inches from the element.

Clean bowls after each use with soap and water. Remove stubborn stains with baking soda paste and plastic scouring pad. Porcelain drip bowls can be cleaned with a mild cleanser. To prevent scratching the porcelain or chrome finish, do not use abrasive cleaning agents. Rinse, dry and replace.

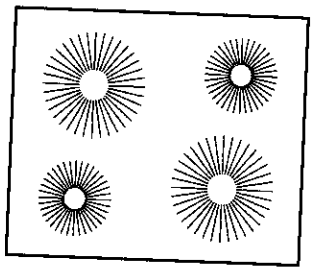
NOTE: The oven vent is located at the right rear element. Be sure the drip bowl for this element has a hole in the center to allow proper oven venting. Never block the vent opening by placing a solid drip bowl in this location or by covering the hole in the center of the drip bowl with aluminum foil. Blocking the vent will restrict proper oven venting which will affect baking results.

SMOOTHTOP COOKTOP

Cooking Areas

On Canadian models only: The surface units will not operate during a clean cycle. This is normal.

The four cooking areas on your range are identified by permanent patterns in the cooktop. There are two large (8–inch) and two small (6–inch) areas. The patterns on your cooktop may not look like the cooktop in this illustration but your cooktop will operate as described in this manual.



Before using the cooktop for the first time, clean it thoroughly as directed on the cleaning chart on page 7. This will protect the smoothtop and will guarantee a clean cooktop when the elements are turned on.

During the first few hours of use, you may notice that the cooktop emits a slight burning odor and a light smoke. Both of these conditions are normal and are caused by the insulation material of the heating elements.

When a cooking area is turned on, the coil element under the cooktop will heat up and glow red. To maintain the heat setting the element will cycle on and off. It is normal to see a red glow through the smoothtop when the element cycles on.

Indicator Lights

Ranges are equipped with two indicator lights which glow when a surface element is on. The indicator light will remain on until the element is turned off. After a cooking operation, be sure the element and indicator light are off.

Hot Surface Light

Your range is equipped with a HOT SURFACE light located at the center–back of the smoothtop. This red light will turn on to indicate that the smoothtop is hot and will remain on until the top has cooled.

Retained Heat

The smoothtop cooking area retains heat for a period of time after the element has been turned off. Turn the element off a few minutes before food is completely cooked and use the retained heat to complete the cooking operation. After 30 minutes, the cooktop may be too cool to keep foods warm. However, the TOP MAY STILL BE TOO WARM TO TOUCH. When the HOT SURFACE light turns off, the top will be cool enough to touch.

Cooking Tips

When cooking delicate foods which easily scorch or overcook, start with a lower heat setting then gradually increase the setting until you find the optimum setting. Boilovers are more likely to occur if you start out on HIGH then reduce to the lower setting. If you do begin cooking on HIGH, reduce to a lower setting before liquids come to a full boil.

If food is cooking too fast or if a boilover occurs, remove lid or remove cookware from cooking area and reduce to a lower setting. Allow enough time for the cooking area to adjust to the new setting.

Cookware

Aluminum foil will damage the smoothtop if it melts onto the glass. Do not use aluminum foil or foil–type disposable containers such as popcorn poppers under any circumstances. They may leave metal marks or may permanently melt onto the smoothtop. Do not use cooktop if aluminum foil melts onto the smoothtop. Call an authorized servicer. Do not attempt to repair cooktop yourself.

Aluminum cookware will cause metal marks on the glass if you slide them across the smoothop. Remove any metal marks immediately using Cooktop Cleaning Creme.

Glass ceramic, earthenware, porcelain over metal, heat–proof glass or glazed cookware may scratch the smoothtop cooktop if you slide them across the top.

To Protect Smoothtop

- Do not use the top as a work surface or as a cutting board. Do not cook food directly on the cooktop.
- Do not use a trivet or metal stand (such as a wok ring) between the utensil and the cooktop. These items can mark or etch the surface and affect cooking efficiency.
- Do not place plastics on a warm or hot cooking area. They will melt and adhere to the smoothtop. The smoothtop may chip or pit in attempting to remove melted plastic from the top.
- To prevent scratching or damage to the smoothtop, do not leave sugar, salt, sand, soil, shortening or other fats on the cooking area. Be sure area is free from these before turning on cooking area.
- Do not slide metal or glass items across the smoothtop. They may scratch top or leave metal marks.
- Do not allow a pan to boil dry. This could cause permanent damage to the smoothtop.

(continued on next page)

Care Information

To help keep cooktop clean, be sure cooking area and cookware bottom are clean and dry before each use.

To prevent possible damage to the cooktop, always rinse the bottom of cookware to completely remove any cleaning agent residue. This is especially important when using a copper or aluminum cleaner. In the presence of heat, the cleaning residue may stain, discolor or etch the smoothtop.

Carefully blot up spillovers around the outside of the cooking area as they occur with dry paper towels. BE CAREFUL NOT TO BURN HANDS WHEN WIPING UP SPILLS. DO NOT USE A DAMP CLOTH WHICH MAY CAUSE STEAM BURNS.

When surface is cool, clean as directed in the chart. **DO NOT USE** the following cleaning agents.

- Abrasives (metal scouring pads, cleansing powders, scouring cleaners or pads) will scratch the smoothtop.
- Chemicals (oven cleaners, chlorine bleaches, rust removers or ammonia) may damage the finish of the smoothtop.
- Glass cleaners containing ammonia may harm the smoothtop.
- Soiled cloth or sponge will leave an invisible film on the cooktop which may scratch or cause discoloration the next time the cooktop is used.

IMPORTANT: Watch sugary solutions carefully to avoid boilovers.

If a sugar solution (such as jam, jelly, candy) is allowed to boilover, it may pit the smoothtop. Turn element to LOW and clean sugary boilovers **immediately**.

Use a wooden spoon or a wooden-handled metal spatula to scrape boilover to a cooler area of the cooktop or use several layers of dry paper towels to wipe up spillover. If a paper towel is used, be careful to avoid steam burns. Turn element off. When cool, use a single-edge razor blade to scrape off soil. Clean with Cooktop Cleaning Creme, rinse and dry.

Cleaning Chart

CAUTION: Before cleaning, be certain all elements are turned off and the cooktop is cool. Use only cleaning agents recommended in the cleaning chart. Other materials may damage the finish of the smoothtop.

Daily cleaning, light to moderate stains.	Cooktop Cleaning Creme. Liquid dishwashing detergent. Paste of baking soda and water.	Gently apply with a soft cloth or a non abrasive plastic brush, nylon or plastic pad, or paper toweling, rinse completely and dry.
Burned on or heavy stains.	Single-edge razor blade such as Widget by Gillette.	When cooktop is cool, place edge of single edge razor on cooktop at a 30° angle. Very **CAREFULLY** scrape off soil. Clean remaining soil with Cooktop Cleaning Creme.
Brown or gray stains from HARD WATER or metal marks.	Cooktop Cleaning Creme.	Gently scour with creme to remove as much as possible. Reapply paste, cover with a damp cloth and let stand for 30 minutes. Scour with additional paste to remove remaining stain. Rinse completely and dry.

Problem Solving Chart

PROBLEM	CAUSE	TO PREVENT
Tiny scratches or abrasions	Coarse particles (dust salt and sand) between cookware bottom and cooktop. Incorrect cleaning materials. Sliding glassware or metal across top or using cookware with rough bottoms.	Tiny scratches are not removable and do not affect cooking. In time, the scratches will become smoother and less visible. Be sure cookware bottoms and cooktop are clean before use. Use cookware with a smooth, non-scratching bottom. Do not slide cookware across cooktop.
Metal-marking	Sliding or scraping metal utensils or oven racks across cooktop.	Do not slide metal object across cooktop. Clean immediately with Cooktop Cleaning Creme.
Brown streaks and specks	Boilovers, incorrect cleaning materials, used soiled cloth or sponge, soiled cookware.	Remove boilovers before reusing the cooktop. Use a clean cloth or sponge. Be sure cookware, especially bottoms, are clean and dry.
Areas of discoloration with a metallic sheen	Mineral deposits from water and foods.	Use cookware with bottoms that are clean and dry. Use correct heat setting to prevent boilovers.
Pitting or flaking.	Sugary boilovers from sugar syrups, candy, jams, jellies, dessert sauces, etc.	Use correct heat setting and large enough utensil. Watch cooking operation to prevent boilovers or spattering.

CAUTION: Do not use top if the smoothtop is cracked or broken or if metal melts onto cooktop. Call an authorized servicer. Do not attempt to repair the cooktop yourself.

COOKTOP USE

Control Knobs

Your cooktop is equipped with control knobs that provide an infinite choice of settings from LOW to HIGH. The knob can be set on or between any of the numbered settings.

To operate push in and turn the knob in either direction to the desired setting.

To remove knobs for cleaning, gently pull forward. Wash knobs in mild detergent and water. Do not use abrasive cleaning agents as they will scratch the finish and remove markings. Rinse, dry and replace. Turn on each element to be sure knobs have been replaced correctly.

Cooking Tips

To prevent damage to the range, backguard or utensil, never operate surface unit without a pan in place, never allow a pan to boil dry and never operate an element on HIGH for extended periods of time.

Food will not cook any faster at a higher setting than needed to maintain a gentle boil. Water boils at the same temperature whether boiling gently or vigorously. If a high setting is used, excessive spattering will occur and food may stick or burn onto the bottom of the pan.

If a higher heat setting is used to bring liquid to a boil or to begin cooking, always **reduce** to a lower setting once liquid comes to a boil or food begins cooking. **Never leave food unattended during a cooking operation.**

Fit the size of the cookware to the size of the element. This conserves energy.

Cookware

Cooking performance is greatly affected by the type of cookware used. Proper cookware will reduce cooking times, use less energy and produce more even cooking results. For best results use a heavy gauge metal pan with a smooth flat bottom and a tight fitting lid.

Cookware with uneven, warped, or grooved bottoms do not make good contact with the heating surface, will reduce heat conductivity and result in slower, less even heating.

Different types of cookware materials require different heat settings for the same cooking operation. The chart below is based on heavy gauge aluminum cookware. Lower the heat setting if using a thinner gauge metal or other materials.

Oversized cookware or cookware that rests across two elements are not recommended as they may trap enough heat to cause damage to the cooktop or elements. This is especially important when canning.

Do not use woks equipped with round metal rings. The ring, which is designed to support the wok above the element, will trap heat and may damage the element and the cooktop.

Canning

Use the HIGH setting just until water comes to a boil or pressure is reached in the pressure canner. Then, **reduce** to the lowest heat setting that maintains the boil or pressure. Prolonged use of the HIGH setting, or the use of incorrect canning utensils produces excessive heat. Excessive heat can cause permanent damage to the porcelain cooktop, coil element and the drip bowl.

SUGGESTED HEAT SETTING GUIDE

HEAT SETTINGS	USES
HIGH	To bring liquid to a boil, blanch, preheat skillet, or reach pressure in a pressure cooker. **Always** reduce to a lower heat setting when liquids just begin to boil or foods begin to cook.
Medium-High 7-9	To brown or sear meat; heat oil for deep fat frying; scald; to saute or fry. Maintain fast boil for large amounts of liquids.
Medium 4-6	To maintain moderate to slow boil for large amounts of liquids. To continue cooking uncovered foods and for most frying operations.
Medium-Low 1-3	To continue cooking covered foods and to maintain pressure in most pressure cookers. Stew, braise or steam operations. To maintain boil for small amounts of liquid, poach, steam or simmer.
LOW	To keep foods warm before serving. Melt chocolate.

NOTE: Refer to cookware manufacturer's recommendations for suggested heat settings. Some manufacturers do not recommend the use of HIGH, or the use of HIGH for extended cooking operations.

OVEN USE

Oven Characteristics

Every oven has its own characteristics. You may find that the cooking times and temperatures you were accustomed to with your previous range may need to be altered slightly with your new range. It is normal to notice some differences between this range and your previous range.

Fan

Slide-in and drop-in ranges are equipped with a fan which automatically turns on whenever the oven is set for a cooking or a cleaning operation. The fan will automatically turn off when the unit has cooled.

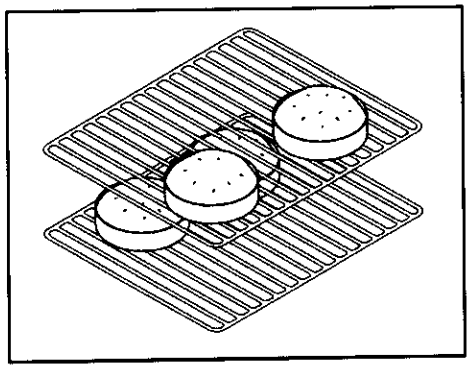
Oven Racks

The two oven racks are designed with a lock-stop position to keep racks from coming completely out of the oven. Do not attempt to change rack positions when the oven is hot.

To remove: Be sure rack is cool. Pull rack out to the lock-stop position. Tilt the front end up and continue pulling rack out of the oven.

To replace: Place rack on rack supports, tilt up and push toward rear of oven. Pull the rack out to the lock-stop position to be sure rack is correctly replaced. Then return it to its normal position.

It is important that air can circulate freely within the oven and around the food. To help ensure this, place food in the center of the oven rack. Allow two inches between the edge of the utensil(s) and the oven walls. If cooking on two racks, stagger the food to ensure proper air flow.

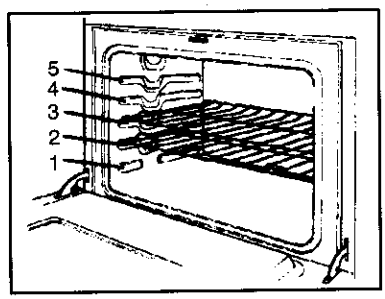


For optimum baking results of cakes, cookies or biscuits, use one rack. Position rack so food is in the center of the oven. Use either rack position 3 or 2.

If cooking on two racks, use rack positions 4 and 2 for cakes and rack positions 4 and 1 when using cookie sheets. Never place two cookie sheets on one rack.

If roasting a large turkey, place turkey on rack 1 and side dishes on rack 5.

RACK POSITIONS:



Rack 5 (top of oven) used for broiling thin non-fatty foods such as fish.

Rack 4 used for two-rack baking or most broiling.

Rack 3 used for most one-rack baking of cookies and biscuits on a cookie sheet.

Rack 2 used for baking cakes, bundt cakes or breads, two-rack baking, roasting meats, or cooking larger foods.

Rack 1 used for roasting turkey, baking angel food cake, pie shells, frozen pies, souffles or bread.

Use of Aluminum Foil

Do not cover entire rack with aluminum foil or place foil directly under cookware. To catch spillovers, place a piece of foil a little larger than the pan on the rack below the pan. Do not place aluminum foil across the bottom of the oven.

Preheating

Preheating is necessary for conventional baking. Allow about 10 to 15 minutes for the oven to preheat. It is not necessary to preheat the oven for roasting.

Selecting a temperature higher than desired will NOT preheat the oven any faster. Preheating at a higher temperature may affect baking results.

A single beep will indicate that the oven is preheated.

Door Lock Lever

The oven door is locked for self-clean operations only. Do not move the door lock lever to the right or locked position during a cooking operation. If the door is locked, the operation will automatically be cancelled and "door" will appear in the display. If the oven is hot enough to engage the internal lock, the oven door will not open. Allow the oven to cool for up to an hour, then unlock and open the door.

(continued on next page)

OVEN OPERATION

Basic Instructions

1. Position oven racks.
2. Press OVEN TEMP pad.
3. Turn SET knob to desired temperature.

To set oven for baking or roasting:

1. Press OVEN TEMP pad.

- 000° and BAKE indicator words will appear in the display.
- The display will return to the current time of day if the oven temperature is not entered within 30 seconds.

2. To enter the oven temperature, turn the SET knob until the desired temperature is displayed.
   - 350° will appear in the display when the SET knob is turned one click in either direction. The temperature can be set from 170 to 550°.
   - The oven will turn on within a few seconds. The ON indicator word and 75° or the actual oven temperature, whichever is higher, will appear in the display.
   - The temperature in the display will increase in 5° increments until the oven reaches the preset temperature. A single beep will signal that the oven is preheated. Allow 10 to 15 minutes for the oven to preheat.
3. Place food in the oven. Check food at the minimum cooking time. Cook longer if needed.
4. At the end of cooking, remove food and press the STOP/CLEAR pad to cancel the operation. The current time of day will reappear in the display.

To recall the preset temperature during preheat, press the OVEN TEMP pad.

To change the preset temperature, turn the SET knob until the desired temperature is displayed.

The oven will automatically turn off if it is left on for 12 hours.

Automatic Oven Cooking Feature

The Automatic Oven Cooking feature is used to turn the oven on and off at a preset time of day. This feature can be used for a conventional cook or a self-clean operation. See page 17 for instructions on delaying a self-clean operation.

The Automatic Oven Cooking feature will not operate unless the clock is functioning and is set at the correct time of day.

Highly perishable foods such as dairy products, pork, poultry, stuffing, seafoods, or baked goods are not recommended for delay start cooking. If cooking more than one food, select foods that cook for the same length of time and at the same oven temperature.

Basic Instructions

Example: Food is to cook for 2 hours and 30 minutes (2:30) at an oven temperature of 350°F. You wish the food to be cooked by 6 o'clock (6:00).

1. Press COOK TIME pad.
2. Turn SET knob until 2:30 (2 hours and 30 minutes) is displayed.
3. Press STOP TIME pad.
4. Turn SET knob until 6:00 (6 o'clock) is displayed.
5. Press OVEN TEMP pad.
6. Turn SET knob until 350° is displayed.
7. Press CLOCK pad and time of day reappears in the display.

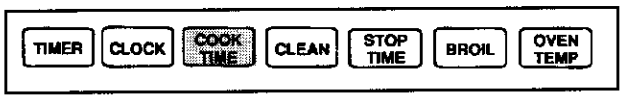
The oven will turn on at 3:30; will cook the food for 2 1/2 hours at 350°F, and will automatically turn off at 6:00.

NOTE: If you wish cooking to begin immediately, omit steps 3 and 4.

(continued on next page)

To set oven for immediate start:

1. Press COOK TIME pad.



   - 0 HR:00 will appear in the display and SET COOK TIME will flash in the display.

2. Turn the SET knob to enter the cooking time.

   - The display will show cooking time in HOURS:MINUTES. Cooking time can be set from 10 minutes (0:10) up to 11 hours and 55 minutes (11:55).
   - If you delay in entering the cooking time, the program will automatically cancel and the time of day will reappear in the display.
   - If you set the cooking time but delay in entering the oven temperature, beeps will sound and the display will flash SET BAKE and 000°.

3. Press OVEN TEMP pad.

4. Enter oven temperature with the SET knob.

   - If you press the OVEN TEMP pad but delay in entering the temperature, the program will cancel and the display will return to the time of day.

5. Press CLOCK pad and the time of day will reappear in the display. TIMED BAKE ON indicator words will remain in the display to show that the oven has been set for Automatic Oven Cooking.

6. After a few seconds, the oven will turn on and the display will begin to count down.

7. At the end of the preset cooking time, the oven will automatically turn off, "End" will appear in the display and 3 beeps will signal the end of cooking. Continuous beeps will prompt you to remove food from the oven.

8. Press STOP/CLEAR to cancel the beeps and remove food from the oven.

To set oven for delayed start:

1. Press COOK TIME pad.

   - 0 HR:00 will appear in the display and SET COOK TIME will flash in the display.

2. Turn the SET knob to enter the cooking time.

   - The display will show cooking time in HOURS:MINUTES. Cooking time can be set from 10 minutes (0:10) up to 11 hours and 55 minutes (11:55).

3. Press STOP TIME pad.

   - SET STOP TIME will flash in the display.

4. Turn the SET knob to enter the stop time.

   - If you delay in entering the stop time, beeps will sound and the display will flash SET BAKE and 000°.

5. Press OVEN TEMP pad.

6. Enter oven temperature with the SET knob.

7. Press CLOCK pad to return the current time of day to the display. DELAY BAKE and the preset oven temperature will appear in the display to show that the oven has been set for a delay start cooking operation.

8. The oven will automatically turn on at the preset time and TIMED BAKE ON will appear to indicate that the food is cooking.

9. The oven will automatically turn off at the preset stop time. "End" will appear in the display and continuous beeps will signal the end of cooking.

10. Press STOP/CLEAR to cancel the beeps and remove food from the oven.

Additional Information

If you delay more than 30 seconds between touching a pad and turning the SET knob, the display will either return to the previous setting or the time of day will reappear and the program will cancel.

To recall the preset stop time or cook time, just press the corresponding pad.

To reset or cancel the program, press the STOP/CLEAR pad.

At the end of the cooking operation, continuous beeps will sound until the STOP/CLEAR pad is pressed.

Baking Tips

Use a reliable recipe and accurately measure fresh ingredients. **Carefully follow directions** for oven temperature and cooking time. Preheat oven if recommended.

Use the correct rack position. Baking results may be affected if the wrong rack is used.

* Top browning may be darker if food is located toward the top of the oven.
* Bottom browning may be darker if food is located toward the bottom of the oven.
* When using two racks for baking, allow enough space between the racks for proper air circulation. Browning and cooking results will be affected if air flow is blocked.

Cookware material plays an important part in baking results. Always use the type and size of pan called for in the recipe. Cooking times or cooking results may be affected if the wrong size is used.

* **Shiny metal pan** reflects heat away from the food, produces lighter browning and a softer crust. Use shiny pans for baking cakes or cookies. For optimum baking results, bake cookies and biscuits on a **flat** cookie sheet. If the pan has sides, such as a jelly roll pan, browning may not be even.
* **Dark metal pan** or **a pan with an anodized (dull) bottom** absorbs heat, produces darker browning and a crisper crust. Use this type of pan for pies, pie crusts or bread.
* If using **oven-proof glassware**, or **dark pans such as Baker's Secret** reduce the oven temperature by 25°F except when baking pies or bread. Use the same baking time as called for in the recipe.

Allow hot air to flow freely through the oven for optimum baking results. Improper placement of pans in the oven will block air flow and may result in uneven browning. For optimum browning and even cooking results:

* Do not crowd a rack with pans. Never place more than one cookie sheet, one 13x9x2-inch cake pan or two 9-inch round cake pans on one rack.
* Stagger pans when baking on two racks so one pan is not directly over another pan.
* Allow two inches between the pan and the oven walls.

Check the cooking progress at the minimum time recommended in the recipe. If necessary, continue checking at intervals until the food is done. If the oven door is opened too frequently, heat will escape the oven; this can affect baking results and wastes energy.

If you add additional ingredients or alter the recipe, expect cooking times to increase or decrease slightly.

Roasting Tips

Roasting is the method for cooking large, tender cuts of meat uncovered, without adding moisture. Most meats are roasted at 325°F. It is not necessary to preheat the oven. Place the roasting pan on either of the two lowest rack positions.

Use tender cuts of meat weighing three pounds or more. Some good choices are: Beef rib, ribeye, top round, high quality tip and rump roast, pork loin roast, leg of lamb, veal shoulder roast and cured or smoked hams.

Season meat, if desired, either before or after roasting. Rub into the surface of the roast if added before cooking.

Place the meat fat-side-up on a rack in a shallow roasting pan. Placing the meat on a rack holds it out of the drippings, thus allowing better heat circulation for even cooking. As the fat on top of the roast melts, the meat is basted naturally, eliminating the need for additional basting.

The cooking time is determined by the weight of the meat and the desired doneness. For more accurate results, use a meat thermometer. Insert it so the tip is in the center of the thickest part of the meat. It should not touch fat or bone.

Remove the roast from the oven when the thermometer registers approximately 5°F below the doneness wanted. As the meat stands, the temperature will rise.

NOTE: For more information on cooking meat and poultry, contact the USDA Meat & Poultry Hotline at 1-800-535-4555.

Common Baking Problems And Why They Happen

PROBLEM	CAUSE
Cakes are uneven.	Pans too close or touching each other or oven walls. Batter uneven in pans. Temperature set too low or baking time too short. Oven not level. Undermixing. Too much liquid.
Cake high in middle.	Temperature set too high. Baking time too long. Overmixing. Too much flour. Pans touching each other or oven walls. Incorrect rack position.
Cake falls.	Too much shortening or sugar. Too much or too little liquid. Temperature set too low. Old or too little baking powder. Pan too small. Oven door opened frequently. Added incorrect type of oil to cake mix. Added additional ingredients to cake mix or recipe.
Cakes, cookies, biscuits don't brown evenly.	Incorrect rack position. Oven door not closed properly. Door gasket not sealing properly. Incorrect use of aluminum foil. Oven not preheated. Pans darkened, dented or warped.
For optimum results, bake on one rack. If baking cakes on two racks, place pans toward front of oven on upper rack and pans toward back of oven on lower rack.	
Cakes, cookies, biscuits too brown on bottom.	Oven not preheated. Pans touching each other or oven walls. Incorrect rack position. Incorrect use of aluminum foil. Placed 2 cookie sheets on one rack. Used glass, dark, stained, warped or dull finish metal pans. (Use a shiny cookie sheet.)
Follow cookware manufacturer's instructions for oven temperature. Glassware and dark cookware such as Ecko's Baker's Secret require lowering the oven temperature by 25° F.	

PROBLEM	CAUSE
Cakes don't brown on top.	Incorrect rack position. Temperature set too low. Overmixing. Too much liquid. Pan size too large or too little batter in pan. Oven door opened too often.
Excessive shrinkage.	Too little leavening. Overmixing. Pan too large. Temperature set too high. Baking time too long. Pans too close to each other or oven walls.
Uneven texture.	Too much liquid. Undermixing. Temperature set too low. Baking time too short.
Cakes have tunnels.	Not enough shortening. Too much baking powder. Overmixing or at too high a speed. Temperature set too high.
Cakes crack on top.	Batter overmixed. Temperature set too high. Too much leavening. Incorrect rack position.
Cake not done in middle.	Temperature set too high. Pan too small. Baking time too short.
If additional ingredients were added to mix or recipe, expect cooking time to increase.	
Pie crust edges too brown.	Temperature set too high. Pans touching each other or oven walls. Edges of crust too thin.
Pies don't brown on bottom.	Used shiny metal pans. Temperature set too low. Incorrect rack position.
Pies have soaked crust.	Temperature too low at start of baking. Filling too juicy. Used shiny metal pans.

Broiling

Broiling is a method of cooking tender meats by direct heat. The cooking time is determined by the distance between the meat and the broil element, the desired degree of doneness and the thickness of the meat.

Broiling Tips:

Broiling requires the use of the broiler pan and insert. The broiler insert must be in place to allow fat and liquid to drain to the pan below to prevent spatters, smoke and flare-ups. Improper use may cause grease fires.

Do not cover the broiler insert with aluminum foil as this prevents fat from draining into pan below. For easier clean up, the broiler pan can be lined with foil and spray the insert with a non-stick vegetable spray.

Remove excess fat and slash remaining fat to help keep meat from curling. This also reduces smoking and spattering.

Place oven rack in the correct rack position when oven is cool. For darker browning, place meat closer to the broil element. Place meat further down if you wish meat to be well done or if excessive smoking and flaring occurs.

See Care and Cleaning Chart on page 18 for instructions on cleaning the broiler pan and insert.

To set oven to broil:

1. Press BROIL pad.
   000° and BROIL indicator words will appear in the display.
2. Turn SET knob clockwise to select HI for normal broiling or counter clockwise to select Lo for low temperature broiling.
3. For optimum results, remove broiler pan and preheat broil element 3 to 5 minutes.
4. Broil with the oven door opened to the broil stop position (opened about 6-inches). Turn meat once about half way through cooking. Check for doneness by cutting a slit in the meat near the center for desired color.
5. At the end of cooking, press STOP/CLEAR to cancel the broil operation. The current time of day will reappear in the display.

Use HI BROIL for most broil operations. Select Lo BROIL when broiling longer cooking foods such as poultry. The lower temperature allows food to cook to the well done stage without excessive browning. Cooking time may increase if Lo BROIL is selected.

Broil times may need to be increased if range is installed on a 208-volt circuit.

Broiling Chart

TYPE OF MEAT	RACK POSITION*	DONENESS	TOTAL TIME (MINUTES)**
BACON	#4	Well Done	6 to 10
BEEF STEAKS			
1-inch thick	#4	Rare	10 to 14
	#4	Medium	15 to 18
	#4	Well Done	19 to 22
1 1/2-inch thick	#4	Rare	18 to 20
	#4	Medium	22 to 24
	#3	Well Done	25 to 30
CHICKEN			**LO BROIL**
Whole, split	#3	Well Done	45 to 60
Pieces	#3	Well Done	30 to 45
FISH STEAK OR FILLET			
1/2-inch thick	#4	Flaky	10 to 12
GROUND BEEF PATTIES			
3/4 to 1-inch thick	#4	Rare	10 to 13
		Medium	12 to 15
		Well Done	15 to 18
HAM SLICE, precooked			
1-inch thick	#4		12 to 16
1 1/2-inch thick	#4		21 to 26
LAMB CHOPS			
1-inch thick	#4	Medium	12 to 15
		Well Done	16 to 20
1 1/2-inch thick	#3	Medium	15 to 19
		Well Done	25 to 30
PORK CHOPS			
3/4-inch thick	#4	Well Done	15 to 20
1-inch thick	#4	Well Done	20 to 25

* The bottom rack position is position #1.

** Times are approximate and may vary depending on the meat.

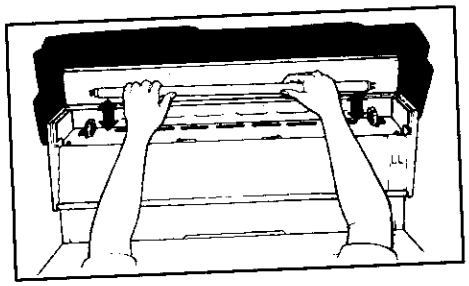
MAINTENANCE

Cooktop Light, If equipped

Before replacing the cooktop light bulb, DISCONNECT POWER TO RANGE. Be sure the bulb is cool. Do not touch a hot bulb with a damp cloth as the bulb may break.

To turn on cooktop light: Press and hold rocker switch until the light turns on. The oven light switch is located on the backguard for freestanding ranges and on the control panel for slide-in or drop-in ranges.

To replace cooktop light: Grasp the top trim of the backguard with your thumbs under the front edge and pull outward while lifting to release trim from catches at each end.

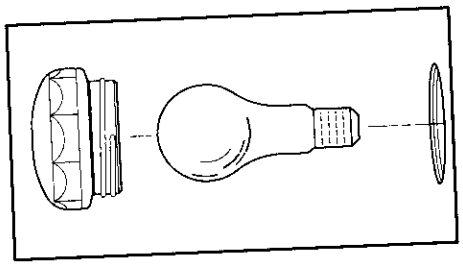


Remove fluorescent tube and replace with an 18 watt fluorescent tube. Snap top trim back into place and restore power. Reset the clock.

Oven Light

To turn on the oven light, push the rocker switch located on the backguard or on the control panel.

To replace oven light: Be sure bulb is cool. Do not touch a hot bulb with a damp cloth as the bulb may break. Use a dry potholder, to prevent possible harm to hands, and very carefully unscrew bulb cover and bulb.



Replace with a 40 watt appliance bulb. Replace bulb cover and reconnect power to range. Reset clock.

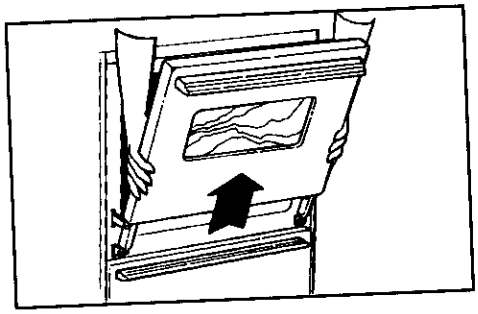
Oven Door

Do not place excessive weight on an open oven door or stand on an open oven door as, in some cases, it could cause the range to tip over, break the door or cause serious injury to the user.

When opening the oven door, allow steam and hot air to escape before reaching in oven to check, add or remove food.

Do not attempt to open or close door until the door is completely seated on the hinge arms. Never turn on the oven unless door is properly in place. When baking, be sure the door is completely closed. Baking results will be affected if the door is not securely closed.

To remove lift-off door: Open the door to the "stop" position (opened about 6 inches) and grasp the door with both hands at each side. Do not use the door handle to lift the door. Lift up evenly until the door clears the hinge arms.



CAUTION: Hinge arms are spring mounted and will slam shut against the range if accidently hit. **Never place hand or fingers between the hinges and the front oven frame.** You could be injured if hinge snaps back.

To replace door: Grasp the door at each side, align slots in the door with the hinge arms and slide the door down onto the hinge arms until completely seated on hinges.

Storage Drawer

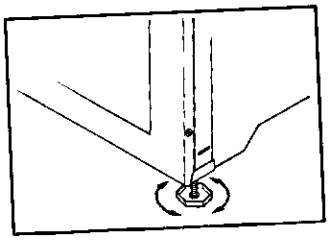
The storage drawer at the bottom of the range is safe and convenient for storing metal and glass cookware. DO NOT store plastic, paperware, food or flammable material in this drawer. Remove drawer to clean under range.

To remove: Empty drawer then pull drawer out to the first stop position. Lift up front of drawer and pull to the second stop position. Grasp sides and lift up and out to remove drawer.

To replace: Fit the ends of the drawer glides onto the rails. Lift up drawer front and gently push in to first stop position. Lift up drawer again and continue to slide drawer to the closed position.

Leveling Legs

Some floors are not level. For proper baking, your range must be level. Leveling legs are located on each corner of the base of the range. Level by turning the legs.



To prevent range from accidently tipping, range should be secured to the floor by sliding a rear leveling leg into the anti-tip bracket supplied with the range.

SELF-CLEAN OVEN

The self-clean oven uses temperatures above normal cooking temperatures to automatically clean the oven interior.

It is normal for the cooktop of the range to become hot during a clean cycle. Therefore, during a clean cycle, avoid touching the cooktop or oven vent area located at the base of the backguard on smoothtop cooktops and at the right rear element for coil cooktops. Avoid contact with the oven door and window as these areas also become warm during a self-clean cycle.

It is better to clean the oven regularly rather than to wait until there is a heavy build-up of soil in the oven.

NOTE: On Canadian models only, the smoothtop surface units will NOT operate during a clean cycle. This is normal.

Basic Instructions

1. Close oven door.
2. Move the door lock lever to the right or locked position.
3. Press CLEAN pad.
4. Turn SET knob to select cleaning time.
   - Light soil – 2 hours
   - Average soil – 3 hours
   - Heavy soil – 4 hours

Before Self-Cleaning

Remove all pans and the oven racks from the oven. **The racks will discolor and may not slide easily after a clean cycle.**

Turn off oven light before clean cycle. The life of the bulb may be shortened if left on during the clean cycle.

Clean oven frame, door frame and around the oven vent with a non-abrasive cleaning agent such as Bon Ami or soap and water. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.

Wipe up excess grease or spillovers from the oven bottom to prevent excessive smoking and flare-ups during the clean cycle.

Wipe up acid spillovers such as lemon juice, tomato sauce or milk-based sauces and sugary spillovers. Porcelain enamel is acid resistant, not acid proof. The porcelain finish may discolor if acid spills are not wiped up immediately.

Do not use oven cleaners or oven liner protective coatings of any kind on the self-clean oven finish or around any part of the oven.

To prevent damage, do not clean or rub the gasket around the oven door. The gasket is designed to seal in heat during the clean cycle.

During Self-Cleaning

When the CLEAN pad is pressed and the door is locked, the oven will automatically begin to heat to cleaning temperatures.

As the oven reaches cleaning temperatures, the LOCK indicator will turn on to show that an internal lock mechanism has engaged. At this point, the oven door can not be locked and opened.

To prevent damage to the door and lock lever, do not force the door open when the LOCK indicator is displayed.

The first few times the oven is cleaned, some smoke and odor may be detected. This is normal and will reduce or disappear with use. If the oven is heavily soiled, or if the broiler pan is left in the oven, smoke and odor may occur.

As the oven heats and cools, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage your appliance.

After Self-Cleaning

About one hour after the end of the clean cycle, the internal lock will disengage and the LOCK indicator will turn off. At this point, the door can be unlocked and opened. Move the door lock lever to the left or unlocked position and open the door.

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If soil remains, it indicates that the clean cycle was not long enough. The soil will be removed during the next clean cycle.

If the oven racks do not slide smoothly after a clean cycle, wipe racks and embossed rack supports with a small amount of vegetable oil to restore ease of movement.

On smoothtop cooktops: Clean around the vent opening at the base of the backguard if there is a deposit from the fumes vented during the clean cycle. Use soap and water and a cloth or non-abrasive pad.

Fine, hair-like lines may appear in the oven interior or oven door. This is a normal condition resulting from heating and cooling of the porcelain finish. These lines do not affect the performance of the oven.

To set oven for a self-clean cycle:

1. Remove oven racks and close the oven door.
2. Move the door lock lever to the right or locked position.
3. Press the CLEAN pad.
   - 3 HR:00 will appear in the display, and SET CLEAN TIME will flash in the display. After a few seconds delay, the oven will automatically turn on. CLEAN and ON will appear in the display.
   - If you wish to change the cleaning time, press the CLEAN pad and turn the SET knob to select 2 hours for light soil or 4 hours for heavy soil.
   - "door" will appear in the display and continous beeps will sound if the oven door is not locked.
   - If the door is not locked or the clean time is not entered within 30 seconds of pressing the CLEAN pad, the program will automatically be cancelled.
4. Press CLOCK pad and the current time of day will reappear in the display. CLEAN and ON will remain in the display to show that the oven is in a clean cycle.

About one hour after the clean cycle ends, the LOCK indicator will turn off and the oven door can be opened.

The oven door and door lock lever will be damaged if the oven door is forced to open when the LOCK indicator is still displayed.

To delay the start of a clean cycle:

1. Remove oven racks and close the oven door.
2. Move the door lock lever to the right or locked position.
3. Press CLEAN pad.
4. Turn SET knob to select cleaning time.
5. Press STOP TIME pad and turn SET knob to the time of day you wish the oven to turn off. The stop time and CLEAN DELAY STOP TIME will appear in the display.
6. Press CLOCK pad and the current time of day will reappear in the display. CLEAN DELAY will appear in the display to show that the oven is set for a delayed clean operation.
7. At the end of a clean cycle, continuous beeps will sound. Press STOP/CLEAR to cancel the beeps.

To cancel clean cycle:

1. Push STOP/CLEAR pad.
2. If the LOCK indicator is displayed, allow oven to cool up to one hour. Once LOCK indicator turns off, the door can be unlocked and opened.

   If the LOCK indicator is not displayed the oven door can be unlocked and opened.

CARE AND CLEANING CHART

Many different cleaning agents are recommended for the various parts of the range. The following brands may help you to make an appropriate selection: **Mild abrasive cleaners** (Bon Ami, Cameo, Soft Scrub, Comet or Ajax); **mild liquid sprays** (Fantastik, Formula 409); **glass cleaners** (Windex, Glass Plus, Cinch); **non-abrasive scouring pad** (Tuffy). If a cleaning product is recommended for use on plastic, glass or porcelain, it can be used on the same appliance finish.

PARTS	CLEANING AGENTS	DIRECTIONS **Be sure all parts are cool before cleaning. Be sure all parts are properly replaced after cleaning.**
Broiler pan & insert	Soap & water. Plastic scouring pad. Soap filled scouring pad. Dishwasher.	Remove from oven after use. Cool then pour off grease. Place soapy cloth over insert and pan; let soak to loosen soil. Wash in warm soapy water. Use soap filled scouring pad to remove stubborn soil. Broiler pan and insert can be cleaned in the dishwasher.
Baked enamel: Side panels Backguard Oven door Storage drawer	Soap & water. Paste of baking soda & water. Glass cleaner.	Use a dry paper towel or cloth to wipe up spills, especially acid spills, as soon as they occur. (This is especially important for white surfaces.) When surface is cool, wash with soap and water. Do not use abrasive or harsh cleaning liquids and powders or oven cleaners. These will scratch and permanently damage the finish. Dry with a soft cloth. On smoothtop cooktops, clean vent opening area after each oven use.
Glass: Oven window See pages 6 and 7 for smoothtop instructions	Soap & water. Paste of baking soda & water. Glass cleaner.	Wash with soap and water. Remove stubborn soil with paste of baking soda and water. Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. They will damage glass. Rinse with clear water and dry. To prevent staining of oven window, never use excessive amounts of water which may seep under or behind glass.
Metal finishes and trim	Soap & water. Paste of baking soda & water.	Wash with soap and water. Remove stubborn soil with paste of baking soda and water. Do not use oven cleaners, abrasive or caustic agents. They will damage the finish.
Oven and Coil Elements		Elements are self-cleaning. Soil will burn off as elements are used. Do not spray oven cleaner on elements, electrical hook up or connection. Do not immerse coil-type surface elements in water.
Oven racks	Soap & water. Cleansing powders. Soap filled scouring pad.	Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry. Racks will permanently discolor if left in the oven during a self-clean operation.
Plastic finishes: Door handle, trim, knobs, end caps, control panel	Soap & water. Paste of baking soda & water. Non abrasive plastic pad or sponge.	Do not use oven cleaner, powder or liquid cleansers, abrasive or caustic cleaning agents on plastic finishes. These cleaning agents will scratch or marr finish. To prevent staining or discoloration, wipe up fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) immediately with a dry paper towel or cloth. When surface is cool, clean with soap and water; rinse, and dry.
Porcelain enamel: Cooktop trim Cooktop, coil models. See pages 16 and 17 for self-clean oven.	Mild liquid cleaners, detergent or soap & water. Cleansing powders and non abrasive nylon or plastic pads.	Porcelain enamel is glass fused on metal. It may crack or chip with misuse. Porcelain enamel is acid resistant, not acid proof. All spillovers, especially acid or sugar spillovers, should be wiped up immediately with a dry cloth. Surface may discolor or dull if soil, especially acid soil, is not removed. Never wipe off a warm or hot surface with a damp cloth. This may cause cracking and chipping. Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of range or in the self-clean oven.

BEFORE YOU CALL FOR SERVICE

Check these points if . . .

Part or all of your electric range does not operate

- Is the range plug loose or disconnected from the electrical outlet?
- Are any house fuses blown or circuit breakers tripped?
- Has the power supply to the home been interrupted?
- Are the oven controls properly set?
- Was the electronic control correctly set?
- Was the door left in the locked position following a self-clean cycle?
- Is the oven set for automatic oven cooking?
- ON CANADIAN MODELS ONLY: Check to see if a fuse has blown (See page 20).

Surface elements fail to turn on or heat the food properly.

- Is the range plug loose or disconnect from the electrical outlet?
- If the range has coil elements, are they properly plugged into the receptacles?
- Were appropriate utensils used? (See Cookware or Cooking Tips Sections)
- Are the surface element controls properly set?
- Is voltage to the house reduced?
- CANADIAN MODELS ONLY: The smoothtop cooktop will not operate during a self-clean operation. This is normal.

Food not baking or cooking correctly

- Are the oven racks properly placed for baking?
- Have you used aluminum foil correctly?
- Was the oven preheated as recommended?
- Are the controls properly set?
- Is there 1 to 2 inches of space between pans and the oven walls? Are the range and oven racks level?
- Was good cookware/bakeware of the proper size used?
- Was the oven vent covered or blocked on the range surface?
- Are you using a tested recipe from a reliable source?

Baking results differ from previous oven

- Oven thermostat calibration may differ between old and new oven. The newer oven thermostat may be more accurate than the one on you previous oven. Follow a reliable recipe and review baking information on pages 12 to 13. If you still feel the oven temperature is incorrect see page 20 for information on adjusting the oven thermostat.

Food does not broil correctly

- Was the control set properly for broiling? (See page 14).
- Was the proper rack position used? (See page 14).
- Did you allow time for the broil element to preheat?
- Did you use the broiler pan that came with the range?
- Was aluminum foil used on the broiler insert, blocking the slits for fat drainage?

Oven light does not operate

- Is the bulb loose or burned out?
- Is the light switch in the On position?

Oven will not self-clean

- Is the self-clean control set properly? (See pages 16–17).
- Is the oven set for a delayed clean operation?
- Is the oven door properly locked?
- Was the oven heavily soiled?

Oven door will not unlock

- Has the self-clean cycle been completed for at least one hour?
- Was the door correctly unlocked?

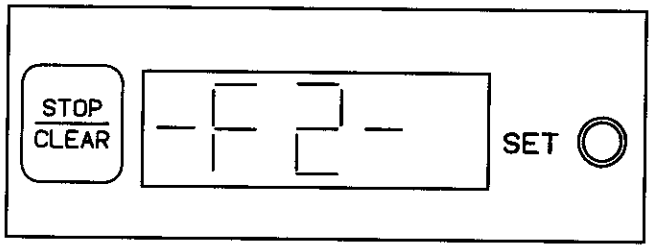
"F" plus a number appears in the display

- This is a fault code. If a fault code appears in the display and a continuous beep sounds, press the STOP/CLEAR pad. See page 20 for additional information.

SERVICE INFORMATION

Explanation Of Fault Codes

Your appliance is equipped with an electronic control featuring built-in, self-diagnostic software. This software continuously monitors the control to insure safe and proper operation. If the software should detect a questionable situation, a FAULT CODE (F plus a number) will appear in the display and continuous beeps may sound.



A fault code indicates that there may be a functional error. As a safety precaution, the control will automatically cancel the program.

During Normal Oven Cooking

If a fault code appears in the display and continuous beeps sound, press the STOP/CLEAR pad. Then, reprogram the cooking operation.

If the fault code reappears in the display, call an authorized servicer. Do not use the oven until the control has been serviced. The cooktop can be used.

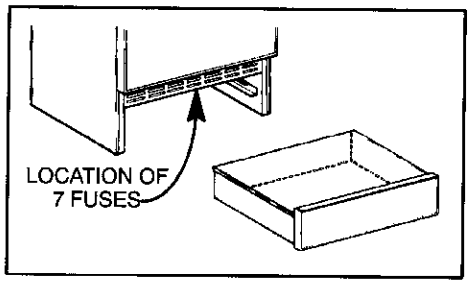
During A Self-Clean Cycle

If the oven is heavily soiled, excessive smoke and flaring may result in a fault code. If this occurs, press the STOP/CLEAR pad and allow the oven to cool for an hour. Then, reprogram the oven for the clean cycle.

If the fault code reappears in the display, call an authorized servicer. Do not use the oven until the control has been serviced. The cooktop can be used.

Fuses (Canadian Ranges Only)

Your range is equipped with seven (7) type "P" fuses. The fuses are located on the back wall of the range. Remove the storage drawer for access to the fuses.



If part of your range does not operate, check to see if a fuse has blown. A gap in the fuse strip or a darkened window indicates a blown fuse. Replace with the same type and amperage type "P" fuse.

Adjusting Oven Temperature

Your new appliance has been factory tested for oven temperature accuracy. Even though your range has been tested, you may find that the cooking results with your new oven are different from your previous oven.

If you have carefully followed the recipe, reviewed the baking tips on page 12 and still feel cooking results do not meet your expectations, you can adjust the oven temperature. DO NOT ADJUST THE TEMPERATURE if only one or two items are not baking properly.

If you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the thermostat, set the oven temperature 25°F higher or lower than the temperature in your recipe, then bake. The results of the "test" should give you an idea of how much to adjust the thermostat.

To adjust the thermostat:

1. Press OVEN TEMP pad.
2. Turn SET knob until 550° is displayed.
3. **Press and hold** the OVEN TEMP pad for several seconds until 00° appears in the display.
   - If 00° does not appear in the display, press the STOP/CLEAR pad and begin again.
   - If the oven temperature was previously adjusted, the change will be displayed. For example, if the temperature was reduced by 15°, -15° will be displayed.
4. Turn the SET knob to select the temperature change desired.
   - The oven temperature can be increased up to 35° or reduced by as much as 35° (-35°) in 5° increments.
   - NOTE: If you delay in selecting a temperature, the program will automatically cancel and 00° will disappear. Begin again if the program cancels.
5. Press the STOP/CLEAR pad and the time of day will reappear in the display. The oven will now bake at the adjusted temperature.

   It is not necessary to readjust the oven temperature if there is a power interruption. This adjustment will not affect broil or clean temperatures.

SERVICE INFORMATION

Do not attempt to service the appliance yourself unless directed to do so in this book. Contact the dealer who sold you the appliance for service.

How To Obtain Service

If your appliance should require service or replacement parts, contact your Dealer or Authorized Servicer. Use only genuine factory parts if replacement parts are necessary. Consult the Yellow Pages in your telephone directory under appliance for the authorized service center nearest you. Be sure to include your name, address, and phone number, along with the model and serial numbers of the appliance. (See inside front cover for location of your model and serial numbers.)

If you are not satisfied with the local response to your service requirements, call or write Maytag Customer Service, 240 Edwards Street, S.E., Cleveland, TN 37311, (615) 472-3500. Include or have available the complete model and serial numbers of the appliance, the name and address of the dealer from whom you purchased the appliance, the date of purchase and details concerning your problem.

If you do not receive satisfactory service, you may contact the Major Appliance Consumer Action Panel by letter including your name, address, and telephone number, as well as the model and serial numbers of the appliance.

Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, IL 60606

MACAP (Major Appliance Consumer Action Panel) is an independent agency sponsored by three trade associations as a court of appeals on consumer complaints which have not been resolved satisfactorily within a reasonable period of time.

COOKING APPLIANCE

ONE YEAR – FULL WARRANTY

Maytag Customer Service will repair or replace, without charge, any part of your appliance which has a defect in material or workmanship during the first year after the date of the original installation. This warranty extends to any owner during the one year warranty period when the appliance is located in the United States or Canada.

ADDITIONAL FOUR YEAR – LIMITED WARRANTY

For an additional four year period beyond the first year of the FULL warranty coverage:

- Maytag Customer Service will replace, at no charge, any smoothtop heating element, solid disc heating element, or gas sealed surface burner which fails to heat as a result of defective workmanship or materials.
- Maytag Customer Service will replace, at no charge, any smoothtop cooking surface which cracks or breaks during the normal household cooking.

These parts must be installed by an authorized servicer. Any labor charge required for replacement is NOT covered by this limited warranty. This warranty extends to any owner during the additional four year warranty period when the appliance is located in the United States or Canada.

WHAT IS NOT COVERED BY THESE TWO WARRANTIES:

1. Conditions and damages resulting from any of the following:
   a. Improper installation, delivery, or maintenance.
   b. Any repair, modification, alteration or adjustment not authorized by Maytag Customer Service, or an authorized servicer.
   c. Misuse, abuse, accidents or unreasonable use.
   d. Incorrect electrical current, voltage or supply.
   e. Improper setting of any control.
2. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.
3. Light bulbs.
4. Products purchased for commercial or industrial use.
5. The cost of service or service call to:
   a. Correct installation errors.
   b. Instruct the consumer on the proper use of the product.
   c. Transport the appliance to a servicer.
6. CONSEQUENTIAL OR INCIDENTAL DAMAGES SUSTAINED BY ANY PERSON AS A RESULT OF ANY BREACH OF THESE WARRANTIES. Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply to you.

HOW TO RECEIVE WARRANTY SERVICE

1. Contact the dealer from whom you purchased the appliance or any authorized servicer to receive warranty service under these warranties.
2. Should you not receive satisfactory warranty service from your local servicer, contact:

   Maytag Customer Service
   240 Edwards Street, S.E.
   Cleveland, TN 37311
   (615) 472-3500

3. Have the following information available when requesting warranty service:
   - Your name and address.
   - The model and serial numbers of your appliance.
   - The name and address of your dealer or servicer.
   - The purchase date of your appliance.
   - A clear description of the problem.

The two warranties described above are the only written or expressed warranties given by Maytag Customer Service. No one is authorized to increase, alter, or enlarge Maytag Customer Service's responsibilities or obligations under these two warranties. These two warranties give you specific legal rights, and you may also have other rights which vary from state to state.